

LOURENSFORD ESTATE SAUVIGNON BLANC 2016

**LOURENSFORD**
ANNO 1700

THE HARVEST

It was the driest year in 100 years of recorded history as we only received half of the normal average rainfall per year. This was followed by one of the hottest and driest summers in history. Budding started about one week earlier than usual and we did not have severe South Easter winds at the start of summer. This resulted in very good budding and flowering of the vines. The drought and high summer temperatures resulted in much faster ripening and the earliest recorded harvest dates in history on Lourensford as well as the shortest harvest ever. The vines were generally very healthy and in good balance and harmony. The berries were smaller and more concentrated. With good canopy management and perfect harvest decisions we managed to bring the grapes in at just the desired time. This resulted in refined wines with elegance and slightly lower than normal alcohols compared to other harvests.

The harvest dates were 16th February – 19th February 2016.

IN THE VINEYARD

Altitude: 100-200m above sea level, overlooking False Bay only 8km away and cooled by its sea breezes

Age of vines: 10-15 years

Slopes: North Eastern and flat laying areas

Row direction: South-West to North-East on terraces

Soil type: Varying soil types including high potential soil of Sweetwater, Tukulu, Dundee and Pinedene

ANALYSIS

Alcohol: 14.0 vol %

pH: 3.34

Total acid: 6.7 g/l

RS: 2.3 g/l

Closure: Aluminium screwcap with Saran/Tin liner

WINE INFORMATION

Cultivar: 100% Sauvignon blanc

Wood: No wood

MATURATION POTENTIAL

This vintage can be enjoyed up to 2018 but will reach its best drinking potential towards the end of 2017

TASTING NOTE

Pungent tropical fruit flavours of Cape gooseberries, ripe figs and passion fruit, supported by a fresh crispness of kiwi fruit and green pepper with lemon grass undertones and a creamy finish, makes this a delightful and balanced everyday wine.

FOOD PAIRING

This wine will enjoy simplistic, raw, fresh produce. It complements seafood, especially fish that is steamed or grilled. It couples well with pasta, squid, or a starter of fresh tomato and goat's cheese. The wine will do well with a warm lemon and thyme chicken dish served with steamed vegetables like fennel or asparagus. It will also adore a chicken style tomato stew with well-balanced acidity.

Serve this wine between 12 -14 C for best results.



"A magnificent Estate utilising unique technology and reaping the benefits of global expertise and optimal terrior, the wines of Lourensford are becoming well recognised icons of true style and sophistication"